Turkey Panini or Grilled or Hot Turkey Sandwich 50

Number of Servings: 50 (241.46 g per serving)

Amount	Measure	Ingredient
9.00	lb	Turkey, avg, breast, w/skin, rstd
2 1/4	cup	Seasoning, original
1 2/3	cup	Oil, canola
25.00	oz	Cheese, Swiss, slice
2 1/4	cup	Dressing, Miracle Whip, light
6.00	lb	Tomatoes, red, fresh, year round avg, sml.
100.00	slc	Bread, whole grain, slice
25.00	07	Pimentos and

Nutri Serving Size	(241g)				
Servings Per	Contain	er			
Amount Per Ser	ving				
Calories 450) Calor	ries from	Fat 190		
		% D	aily Value*		
Total Fat 22	g		34%		
Saturated	Fat 6g		30%		
Trans Fat	0g				
Cholesterol 75mg 25°					
Sodium 400mg 17%					
Total Carbohydrate 28g 9%					
Dietary Fit	per 5g		20%		
Sugars 6g					
Protein 35g					
Vitamin A 20	% .	Vitamin	C 35%		
Calcium 20%		Iron 159			
*Percent Daily Va diet. Your daily va depending on you	alues are ba alues may b	sed on a 2 e higher or eds:	,000 calorie		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran	Less than Less than Less than Less than ite	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg		

Nutrients per serving

Instructions

Slice cooked chilled turkey breasts and season with Mrs Dash Original seasoning. In skillet or steamtable pan with oil, saute seasoned turkey and pimento. Bring to 165 degrees.

Place swiss cheese on 1 slice of bread and spread cheese with 2 tsp. Miracle Whip, light. Spread approx. 2/3 c. sauteed turkey/pimento mixture over cheese, add tomato slices and another slice of bread. Brush both sides of sandwich with 1 tsp oil. Grill on a Panini grill (or any other grill, turning to toast each side) OR

MIX TURKEY, SEASONING, PIMENTO & MIRACLE WHIP TOGETHER COLD AND PLACE 2/3 c. ON CHEESE ON BREAD & TOP WITH 2ND SLICE OF BREAD & BRUSH WITH OIL.

Wrap each cold sandwich in foil and bake in 350 degree oven for 20-25 minutes - sandwiches can be sent cold & baked at satellite kitchens if satelite kitchens are equipped & time allows.

1 sandwich per person, if foil wrapped, serve in foil.

1 sandwich = 2 CS

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking

- Cook to an internal temperature of 165 F for 15 seconds.

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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